



Instant Pot Best Beef Stew

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This Instant Pot stew recipe is the ultimate hearty meltinyourmouth comfort food Its so easy to make in an Instant Pot for a simple midweek dinner

Ingredients

- - 1 tablespoon butter - 1 pound beef chuck
- cut into 1-inch cubes - 4 Yukon Gold potatoes
- cubed - 1 ½ cups mushrooms
- halved - 1 onion
- cut into 6 wedges - 2 carrots
- cut into 1/2-inch thick slices - 2 cloves garlic
- minced - 3 cups beef broth - 1 tablespoon Worcestershire sauce - 1 tablespoon tomato paste - 1 teaspoon salt - ½ teaspoon ground black pepper - ½ teaspoon dried rosemary

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Turn on a multi-functional pressure cooker (such as Instant Pot) and select the Sauté function. Melt butter in the pot. Cook beef chuck cubes in batches until browned on all sides
2. about 5 minutes per batch. Dotdash Meredith Food Studios Return all beef chuck cubes to the pot. Add potatoes
3. mushrooms
4. onion
5. carrots
6. and garlic; cover with beef broth. Stir in Worcestershire sauce
7. tomato paste
8. salt
9. pepper
10. and rosemary. Dotdash Meredith Food Studios Close and lock the lid. Select Meat/Stew function
11. according to the manufacturer's instructions; set the timer for 35 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method
12. according to the manufacturer's instructions
13. 10 to 40 minutes. Unlock and remove the lid.